

SMALL PLATES

House Dip <i>VE/GFO</i>	18
Hummus with chopped green olives, pomegranate molasses, nut dukkah & house foccacia	
Wild Mushroom & Taleggio Arancini (4) <i>V</i>	22
With cashew basil pesto, mixed leaves & Gran Padano	
Pastrami Rarebit	24
Slices of warm "MR farmhouse" pastrami served over dark ale rarebit with pickled onion & roquette on grilled Yallingup Woodfired Bread	
Chicken Liver Parfait <i>GFO</i>	21
With cornichons, chutney & grilled Woodfired Bread	
Fremantle marinated Octopus <i>GF</i>	24
With cauliflower puree, fried kipfler potatoes, cherry tomatoes & sobrasada oil	

SALAD

Prawn Salad <i>GF/DF</i>	24
Half cos head, prawns, pickled radish & cucumber, bisque aioli, crisp shallots & nori flakes	
Summer Salad <i>V/ GFO</i>	28
With gem lettuce, goats feta, basil, cherry tomato, peach, pickled red onion & grilled house focaccia	

*The Goanna kitchen prepares fresh food that uses nuts, egg, soy, wheat, seeds and other allergens.
We cannot 100% guarantee the absence of these from our dishes.
Please mention when ordering any serious allergies.*

SIDE PLATES

Pickled Beetroot <i>GF/ V/VE*</i>	24
With orange, goats feta, roasted pepitas & mint oil	
Carrots <i>GF/V/VE*</i>	22
Roasted harissa carrots, labneh, toasted macadamias & hot honey	
Chips with Aioli <i>V/GF/DF</i>	10
LARGER PLATES	
Gnocchi <i>V</i>	34
Pan-fried potato & ricotta gnocchi, field mushrooms, taleggio, roquette & Gran Padano	
Indo Fried Rice <i>DF</i>	34
Goanna's famous Indo rice with prawns, avocado, fried egg, edamame, house kimchi, pickled chillies & sweet soy dressing	
Pork Collar <i>DF</i>	36
Slow cooked pork collar with egg noodles, coconut curry sauce, steamed bok choy, pineapple & chilli salsa	
Chermoula Chicken <i>GF</i>	35
Chermoula Chicken boneless Maryland with preserved lemon & herb quinoa, green beans, toasted pepitas tzatziki & herb salad	
Lamb Shoulder <i>GF/DF</i>	36
Slow cooked lamb shoulder, roasted kipfler potatoes, courgette, caponata & red wine jus	
Beef Rump Cap <i>GF</i>	38
Grilled rump cap, roast onion, crisp potato pave, green beans, black garlic butter, jus	

*V - Vegetarian . VE - Vegan . GF - Gluten Free . DF - Dairy Free
V* or VE* - Vegetarian or Vegan Option Available
GFO - Gluten Free Option Available*



KIDS MENU

Eat

Chicken & Chips Chicken nuggets, chips, veg sticks & tomato sauce	15
Cheeseburger slider with chips	15
Goanna Pasta V Pasta in rich tomato sauce with parmesan cheese	12
Goanna Bolognaise Pasta in bolognaise sauce with parmesan cheese	15

Drink

Juice Orange or Apple	5.5
Milkshake Vanilla, Chocolate, Strawberry, Banana, Spearmint, Caramel, Milo	6
Babychino Warm frothed milk with chocolate sprinkles & marshmallow	3



WINE BY THE GLASS

Sparkling	Reg/ Large
Valdo Millesimato, Italy Sparkling Prosecco, extra dry	12
White	
2023 Mongrel Creek SBS, Margaret River Crisp, light tropical fruit	8 / 13
2024 Monte Tondo Soave Melon, pineapple and faint peach	10 / 16
2025 Rocky Road Chardonnay, MR Melon, pineapple and faint peach	12 / 19
2023 Amelia Park Pinot Gris, Frankland River Orange blossom, jasmine with soft palate of lime & honey	15 / 24
Rose	
2025 Dream Bird 'Bees Knees', MR Elegant red fruit, rose petal, subtle spice, citrus	13.5 / 21.5
2024 Cullen Wines 'Dancing in the Moonlight' Rose, MR White peach, rose petal, zest, watermelon	14 / 22
Red	
2022 Mongrel Creek Shiraz, MR Medium bodied, dark fruits, fine tannin	10 / 16
2024 Amelia Park Trellis, Cab Merlot, MR Smooth, dark fruit, rich chocolate	10.5 / 16.5
2024 Yangarra Estate 'Field Blend' Grenache, bright red fruit flavours, juicy smooth finish	13 / 20.5
2022 P.A.R Malbec, Gundagai NSW Blue fruit, dried herbs, silky tannin	13.50 / 21
2022 Mchenry Hohnen Grenache Syrah Mataro, MR Mulberry, violets, and sweet chai spice	16.50 / 26

Please see the drinks menu for our full selection of drinks, including wines by the bottle, beer & soft drinks

